

WRITING AN ARTICLE ON VIQUIPÈDIA ABOUT FERMENTED MILKS

OBJECTIVES:

- Provide a reliable source of information in informative language about fermented milks
- Present some classifications of fermented milks according to microbiological and geographic criteria and to the elaboration processes

DEFINITION (CODEX ALIMENTARIUS):

Fermented Milk is a milk product obtained by fermentation of milk by the action of specific microorganisms and resulting in reduction of pH and coagulation. These specific microorganisms shall be viable, active and abundant in the product to the date of minimum durability if the product is not heat-treated after fermentation

CLASSIFICATION ACCORDING TO THE TYPES OF MICROORGANISMS AND TYPES OF FERMENTATION:
LACTIC FERMENTATION

MESOPHILIC LAB

- Filmjolk
- Fermented buttermilk
- Ymer
- Laban khad
- Dahi

TERMOPHILIC LAB

- Labneh
- Yoghurt
- Bulgarian milk
- Zabady
- Skyr

PROBIOTIC

- Acidophilus milk
- Yakult
- Milk A/B
- Bioghurt

LAB + YEASTS

- Kefir
- Koumiss
- Acidophilus yeast milk

LAB + MOULDS

- Viili

LAB: LACTIC ACID BACTERIA

DIFFERENT TYPES OF FERMENTED MILKS ACCORDING TO THEIR REGIONS OF ORIGIN:



DIFFERENT ELABORATION PROCESSES OF THE FERMENTED MILKS:

- DRINKABLE
- CONCENTRATED
- FROZEN
- DRIED
- SMOKED